



SOFT CENTRED CHOCOLATE SOUFFLÉ

QimiQ BENEFITS



15



easy

INGREDIENTS FOR 6 PORTIONS

50	QimiQ Sauce Base
75 g	Butter
125 g	Chocolate
2	Egg(s)
2	Egg yolk(s)
50 g	Sugar
50 g	AP Flour, plain
	Butter, for the baking tin

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Melt the QimiQ Classic, butter and chocolate over a hot water bath.
3. Remove from the heat. Allow to cool slightly and quickly whisk in the eggs and egg yolks. Add the sugar and flour and mix well.
4. Pour into greased soufflé dishes and bake in the hot oven for approx. 10 minutes.